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ON MAKING WINES FROM FRUITS OF NATIVE GROWTH.

In our last, we stated in as plain and familiar a way as we possibly could, the general principles upon which the manufacturers of wines should proceed in order to produce a good article from native fruit, and would now only further observe, that the process of fermentation is one which will require the greatest attention from those who may expect success in their undertaking, as well as the proper apportioning of the fruit, sugar, and tartar, for the particular wine required.

To make a brisk Wine resembling Champagne from immature Gooseberries.

The fruit must be selected before it has shown the least tendency to ripen, but about the time when it has nearly attained its full growth. The particular variety of gooseberry is perhaps indifferent, but it will be advisable to avoid the use of those which in their ripe state have the highest flavour. The *green Bath* is perhaps among the best. The smallest should be separated by a sieve properly adapted to this purpose, and any unsound or bruised fruit rejected, while the remains of the blossom and the fruit-stalk should be removed by friction or other means.

Forty pounds of such fruit are then to be introduced into a tub carefully cleaned,* and of the capacity of fifteen or twenty gallons, in which it is to be bruised in successive portions, by a pressure sufficient to burst the berries without breaking the seeds, or materially compressing the skins. Four gallons of water are then to be poured into the vessel, and the contents are to be carefully stirred and squeezed in the hand until the whole of the juice and pulp are separated from the solid matters. The materials are then to remain at rest from twenty to twenty-four hours, when they are to be strained through a very coarse bag, by as much force as can conveniently be applied to them. One gallon of fresh water may afterwards be passed through the *marc*, for the purpose of removing any soluble matter which may have remained behind. Thirty pounds of sugar are now to be dissolved in the juice thus produced, and the total bulk of the fluid made up with water, to the amount of ten gallons and a half.

The liquor thus obtained is the artificial *must*, which is equivalent to the juice of the grape. It is now to be introduced into a tub of sufficient capacity, over which a blanket or similar texture, covered by a board, is to be thrown, the vessel being placed in a temperature varying from 55° to 60° of Fahrenheit's thermometer. Here it may remain from twelve to twenty days, according to the symptoms of fermentation which it may show, and from this tub it is to be drawn off into the cask in which it is to ferment. When in the cask it must be filled nearly to the bung-hole, that the scum which arises may be thrown out. As the fermentation proceeds, and the bulk of the liquor in the cask diminishes, the superfluous portion of *must*, which was made for this express purpose, must be poured in, so as to keep the liquor still near the bung-hole. When the fermentation becomes a little more languid, as may be known by a diminution of the hissing noise, the bung is to be driven in, and a hole bored by its side, into which a wooden peg is to be fitted. After a few days this peg is to be loosened, that if any material quantity of air has been generated it may have vent. The same trial must be made after successive intervals, and when there appears no longer any danger of excessive expansion, the spile may be permanently tightened.

The wine thus made, must remain over the winter in a cool cellar, as it is no longer necessary to provoke the fermenting process. If the operator is not inclined to bestow any further labour or expense on it, it may be examined in some clear and cold day towards the end of February or beginning of March, when, if it is fine, as it will sometimes be, it may be bottled without further precautions.

To ensure its fineness however, it is a better practice

to decant it towards the end of December into a fresh cask, so as to cleanse it from its first lees. At this time also the operator will be able to determine whether it is not too sweet for his views. In this case, instead of decanting it he will stir up the lees so as to renew the fermenting process, taking care also to increase the temperature at the same time. At whatever time the wine has been decanted, it is to be fined in the usual way with isinglass. Sometimes it is found expedient to decant it a second time into a fresh cask, and again to repeat the operation of fining.

The wine thus produced will generally be brisk, and similar in its qualities (flavour excepted) to the wines of Champagne, with the strength of the best Sillery.

Cream of tartar, or, which is preferable, crude tartar, may be added to the must in the proportion of six ounces.

If the wine is intended to be less sweet and less strong, the sugar must be reduced to twenty-five pounds. Thus made, it will rarely fail to be brisk, but will at the same time be less durable.

Wine from immature Currants, or Grapes.

The same proportions and precautions apply so precisely to this wine that it is unnecessary to repeat them.

The reader must have long since perceived that yeast is not used. Any languor during its progress will be diminished by agitating the cask, or by omitting to replenish the vessel to the bung, so that the scum or head may be compelled to remain in the liquor.

Wine from the Leaves of the Vine.

The leaves may be taken at any period from vines which have been cultivated for this purpose, and from which no fruit is expected. In other cases they may be obtained from the summer pruning. The tendrils are equally useful.

Forty or fifty pounds of such leaves being introduced into a tub of sufficient capacity, seven or eight gallons of boiling water are to be poured on them, in which they are to infuse for twenty-four hours. The liquor being poured off, the leaves must be pressed in a press of considerable power, and being subsequently washed with an additional gallon of water, they are again to be submitted to the action of the press. The process recommended in the case of gooseberries is to be followed.

The process described above are calculated for brisk wines. If the operator desires to have sweet wines from them, he is to proceed as follows. In such cases the largest proportion of sugar must be used, and as soon as the first fermentation has subsided, the wine is to be racked into a sulphured cask and fined.

If dry wines are desired, the proportion of the fruit to the sugar must be the greatest, with an addition of tartar. The bung must remain open, but the fluid within must not be allowed to escape, while, if the fermentation proceeds languidly, it must be accelerated by heat and agitation. At whatever time and under whichever of these processes it has become dry, it is to be carefully fined and racked into a sulphured cask, and bottled after being once more carefully fined.

Wine from mature Gooseberries or Currants.

These wines may be made either sweet or dry. The rules immediately preceding, which relate to the management of the fermentation, require equally to be attended to in this case.

If sweet wine is intended, the quantity of fruit should not exceed 40 pounds; if dry wine is desired, it may extend to 60. The proportion of sugar will be 30 pounds as before. If a stronger wine of either quality is desired, it must extend to 40 pounds, in either cases adding tartar, say, $\frac{1}{2}$ lb. to the ten gallons; and stopping the fermentation as before directed; or a small portion of sulphite of potash.

The wines from elder berries or other fruits are made in the same manner and with similar proportions.

Having thus stated the general rules by which this process is to be conducted, it will not be superfluous to point out the necessity of using vessels that are clean and free of all flavours which might corrupt the produce.

If the foregoing directions are carefully attended to, the operator may fully reckon on having a wine which will well repay his attention and trouble.

* The quantities in all the recipes are computed for a cask of 10 gallons.